

Articles and Illustrations for Lehi Housewives.....

By Specialists in
Home-making
Read The Sun



THE KITCHEN CABINET

Keep a daily account; it will be a most convincing truth of wastefulness if you are wasteful, and of your extravagance if you are extravagant, of your independence and good sense if you possess these qualities.—Bertha J. Richardson.

THE CANNING CORNER.

There is as much of a diversity of opinion in regard to various pickles as there is in regard to mother's mince meat. We all like certain foods that we are used to eating. In the following recipes we will each choose that which seems good to us.



Cucumber Relish.

Take two quarts of chopped cucumbers, two quarts of white onions, chopped. Put in a colander and sprinkle with a quarter of a cupful of salt. Let stand one hour, drain and wash, then drain again. Stir one tablespoonful of turmeric into a cupful of sugar; add to it one quart of vinegar and bring to a boil. Put in the cucumbers and onions and boil up once. Put away in jars well sealed.

Oil Pickles.

Take 100 cucumbers one-half to one inch in diameter, slice without peeling very thin, sprinkle one pint of salt over them and let stand over night with one-half dozen small onions sliced thin. Drain, do not wash, mix with one-fourth pound each of white mustard seed, black mustard seed, four tablespoonfuls of celery seed and one-third of a pint of olive oil. Stir until well blended and add cold vinegar, good snappy vinegar, to cover. Put in glass jars and seal. Keep in a cool place. Those who like olive oil never tire of this kind of pickle.

Canning Tomatoes Whole.

Take a gallon of water, a cupful of salt and when boiling hot drop in whole firm, ripe tomatoes. Let cook until tender but not mushy, remove with a skimmer or perforated spoon to the jar and fill, packing them well. They make their own juice. Seal carefully and in the winter you may serve whole tomatoes as a vegetable or salad.

If either man or woman would realize the full power of personal beauty, it must be by cherishing noble thoughts and hopes and purposes; by having something to do and something to live for that is worthy of humanity, and which, by expanding the capacities of the soul, gives expansion and symmetry to the body which contains it.—Upham.

SEASONABLE GOOD THINGS.

When one buys preserved pineapple the price is so high that one is glad to have a formula for making it at home.



Candied Pineapple.

Peel the fruit and cut it in strips two inches long and half an inch wide and one-quarter inch thick. Measure the fruit and add half the quantity of sugar and let stand until the sugar is dissolved which may be a day. Drain off the juice and boil it five minutes then add the fruit and cook five minutes or less. Spread the pineapple on a plate in the sun, turn and when dry roll in granulated sugar and pack in boxes with waxed paper between the layers. This is an especially delicious confection.

Peach Preserve.

Take five and one-half pounds of peaches, five pounds of sugar, two medium sized oranges, and one pound each of walnuts and seedless raisins. Peel the peaches and remove the stones and cut in small pieces. Put the raisins and oranges through the meat chopper and cut the nut meats into coarse pieces. Stir all together, add sugar and cook slowly until of the consistency of jam, stirring often to keep from scorching. This makes about eighteen glasses. Cover with paraffin when cool.

Indian Chutney.

Take two quarts each of tart apples and green tomatoes, two pounds of seedless raisins, three cupfuls each of brown sugar and vinegar, one small onion, two cupfuls of lemon juice, one teaspoonful of red pepper, one-half cupful of salt and a small jar of preserved ginger. Pare and core the apples and put them with the tomatoes and onions through the meat chopper, also the raisins. Mix all the ingredients in a stone jar and let stand overnight. In the morning set the jar into a kettle of cold water, heat slowly and cook six hours, stirring often. Put into jars and seal.

"If all the trees in all the wood could take on mortal form And leave the place where they have stood through sunshine and through storm;

The mighty oak would be a knight in armor strong and rare; The slender birch with dress so white would be a lady fair."

BANANA DISHES.

The wholesome banana lends itself to a variety of dishes, enhancing the flavor and adding to the nutritive value.



Banana and Prune Jelly.

Soak one-half pound of prunes in water over night; cook until tender in the same water. Drain, remove the stones and cut in pieces. Soak half a box of gelatin in one-half cupful of cold water; add enough boiling water to the hot prune liquid to make a pint; pour over the soaked gelatin and strain the whole over four bananas, cut in cubes. Heat to the scalding point, add three-quarters cupful of sugar, three-quarters cupful of lemon juice, pieces of prunes, a little grape juice; stir until the sugar is dissolved. Turn into a mold and set aside to become firm. When cold, turn from the mold and serve with whipped cream.

Escalloped Bananas.

Stir one-quarter of a cupful of butter into one pint of bread crumbs. Sprinkle the bottom of a pudding dish with the crumbs, cover with sliced bananas and sprinkle with sugar and cinnamon. Repeat the layers until the crumbs are used. Add a little lemon juice or hot water, cover and bake 25 minutes, then remove the cover and brown. Serve as a dessert, with cream and sugar.

Fruit Punch.

Boil together four cupfuls of sugar and four cupfuls of water fifteen minutes. When cool, add the juice of four lemons and six oranges, the pulp of four bananas, a pint of strawberry juice and a cupful of fresh tea; let stand on ice until serving time, then add six quarts of ice water, a pint or two of apollinaris water. Add two bananas sliced in one-quarter-inch slices.

To him who in the love of nature holds Communion with her visible forms she speaks A various language; for his gayer hours She has a voice of gladness, and a smile And eloquence of beauty, and she glides Into his darker musings with a mild And healing sympathy that steals away Their sharpness, ere he is aware. —William Cullen Bryant

EVERYDAY GOOD THINGS.

Save every bit of fat from bacon, suet or roasts and the household will not want for fats. The bacon fat, if the delicious smoked flavor is at all objectionable, may be washed by putting it in cold water and letting it come to the boiling point, then cool and all the sediment and most of the smoky flavor will be taken out in the water. Skim off the fat when it is cold.

Crooks Loaf.

Take one and one-half pounds of chopped meat, pork and beef mixed, one and one-half onions chopped, one-half can of tomatoes, salt, pepper and one-half cupful of rolled oats. Mix well and bake and serve with a tomato sauce.

Potatoes au Gratin.

Boil the potatoes in their jackets, peel and chop rather coarsely. Put the potatoes into a baking dish, pour over them a white sauce and a sprinkling of grated cheese. Put into the oven, cover with buttered crumbs and bake until the crumbs are brown.

Never-Fail Cake.

Take one cupful of New Orleans molasses, one teaspoonful of soda, one tablespoonful of butter or lard, nutmeg, ginger, cinnamon or vanilla for flavoring, add one-half cupful of milk and a pinch of salt with flour to make a soft batter. Add the soda to a spoonful of warm water, then pour that into the molasses; stir until it foams. Bake in layer tins or loaf.

Mock Angel Food.

Sift several times one cupful of flour and three teaspoonfuls of baking powder, add one cupful of boiling hot milk, stir smooth, fold in the whites of two eggs beaten stiff and bake in a loaf forty minutes.

Marie Maxwell

To Be Seen at Fashion Shows

Clad in high choker collars of fur and wrapped about with heavy, cold-defying wraps, writes a New York fashion correspondent, the models all over town are tripping the platforms of the fashion shows. These parties are for the retail buyers only, but as they think, so shall the country dress, and it is of no little interest to take note of the things to which the buyers give their sanction. Sometimes one wonders why they do it. One can see the woman looking for something she thinks is beautiful, being shown only what the buyer thought was beautiful, dismayed by the thing that confronts her, yet driven to buying and wearing it.

Some of the gowns being shown are good, but all of them do not keep up to the highest standard. It leads in the direction of ornate decoration, and they are apt to be very bad. The buyers tell you—and they should know—that women are asking for all this oversupply of decoration. Perhaps they are.

Fortunately the general lines of the silhouettes are straight and short and simple. In other words, they are very good and susceptible of infinite variations. Long waists predominate, and when they are not long then they are very, very short, giving an extremely

ing out of a kimono armhole. These are confined at the wrists with tightly fitting cuffs, which are also very narrow and which hug the wrists.

We are accounted a slender nation as far as our women are concerned, but really there is a growing demand for "stylish stouts." Most of the model gowns, however, are made originally for stylish thin and the consideration of breadth enters in secondarily and as an afterthought.

It is interesting to see the new suits, which have coats that are much longer than any which have been shown during the past two seasons. These coats reach the knees or extend below them and, because of the extreme shortness of the skirts, there is very little of the latter left to show. Most of these coats are extremely plain in line, and the belts are low. And, with our clever American tailors to do the work, the size of the figure in one way or another seems to make no difference. They can achieve that up and down straight line, it seems, no matter how curved their foundation material may be. They are really artists in this way.

Fur is being used for trimming on many of the suits and gowns, but from a cursory view of the models which have already been shown it would seem as though this material would be used in less quantity than ever before. The collars, to be sure, are broad and wrapping in many instances, but the fur trimmings—as bandings and collars for dresses and cuffs and various other bits of garniture—are, as a rule, narrow and tightly fitting, though they are applied with considerable perkiness. Some of the cuffs on dresses are long and flopping about the wrists, but they are made on scater lines all the way round than have been the fur cuffs of former seasons.

Many of the dresses are made of the various forms of duvetyne which is upon the market now in such fascinating shades. They are more often than not of the chemise type, and there are many variations to this theme. You wonder how there could be such a difference of design on models which have for their foundation the same simple idea of one straight line from shoulder to hem. But each of them has a fresh note all its own, proving the cleverness of our own American designers.

Serge is always good for the fall and winter, and some of the new blue serge frocks are prettier than those of former years. On this material embroidery shows to excellent advantage. Indeed, it seems to require a bit of colored embroidery put on in the right spots to make it most interesting. Many are the variations of embroidered motifs which adorn the blue serges, and it looks as though this type of frock would continue popular. While duvetyne is smarter just now for separate dresses, they say that, in Paris, serge of the finer and softer weave is likely to be as smart or smarter.

The backs of the new dresses are where the novelty is centered, and, as the models turn and twist to show every last detail of the frocks they are wearing, newer and more wonderful back arrangements are disclosed to the fascinated gaze of the onlookers. It is not that the backs are so elaborate, but that they are different. There are interesting little panels distributed about, there are embroideries there instead of in front, there are odd little belts and buttons attached in new and interesting rows. The fullness, too, is arranged differently.

Collars are high in many cases. They tuck right under the chins and there they flare away in an outstanding shelf arrangement. And then oftentimes there is a jaunty little necktie tied under them with an artist's Windsor bow at the front.

Series of Panels for Skirt

A series of panels for a skirt is still one of the favorite ways of making a frock of lightweight material. There are ruffles of black lace, plaits of soft chiffon, accordion plaits of serge, and side plaits very finely done of satin. There was even shown a model of broadcloth made with a skirt entirely covered by a succession of circular flounces.

Evening gowns continue to show a great deal of shoulder and back. We heard from Paris not long ago that when the back was low it was draped with a thin layer of lace, but this does not seem to be the idea with American makers. More and more back appears. In fact, there is as little of a bodice as the law allows. An evening dress is at its very smartest when it is entirely a matter of draping, and clever draping at that. One made by a distinguished designing firm was made in velvet draped in points—points at all sorts of mysterious angles on the skirt, pointed again as it mounted toward the shoulders and showing at the same time a pointed train.

There are many sparkles on evening clothes—long tunics of sequins, long

trains of the same little brilliant sparkles, even tightly fitting dresses made of these ornaments applied over the entire surface. It is among the evening clothes also that the now universally popular lace gowns in its good work. Black lace is, perhaps the most liked of all, but cream lace is very good, and cream lace over black satin is among the best of all.

Beard Fringed Curtains.

A good idea for either muslin, voile or lace enameled curtains which because of their lightness are apt to fly out of an open window at the least breath of wind, is to crochet a fringe of beads on the edge, the color of this was made perfectly plain, as colors in the room. This not only gives the required weight, but also a very charming finish.

Bracelet Above Elbow.

Paris features the large bracelet worn above the elbow to fill in the space left by the short sleeve and the cluster of bracelets that are worn on the forearm.

PARIS SPONSORS THESE FROCKS



WHETHER we admire and approve or not, the efforts of French creators of styles never fail to interest us. Sometimes a single glance reveals so much of beauty and ingenuity that we are willing to concede French superiority in the realm of clothes, and sometimes much more than a glance fails to rouse any enthusiasm for the import that has been thrust upon us. Here are two afternoon frocks which Harriet Gustin wears, in company with a hat and shoes also natives of Paris, by way of adding to the brilliance of "Honey Girl." They do their part—and what do you think of them?

At the left of the picture the frock of brown satin bespeaks the work of a master in its simplicity and its lovely lines and clever adjustment to the figure. It is worn over an accordion plaited petticoat of indestructible voile in Belgian blue and is marvelously embroidered in silk of the same blue.

The skirt is shorter than American will accept or consider graceful neither are they enthusiastic about short sleeves. But even so, the nothing to do but concede that a beautiful gown with suggestions that are valuable in draping, a brocade and in color combination.

The second gown is less equally graceful and is made of satin with an overdress of blue gray plaid brocade. A plaid fails to do it justice but it is a pure delight to the eye, so elegant its long lines and color effect in very short skirt seems an eminently overlooked. The brocade, front and back is merely a suggestion of the silk with points falling below the bottom of the skirt and joined sides with a long, splendid, long sleeves have pointed edges and the short jacket turn-over collar reveal again of a genius.

Hats That Match Smocks



A HAT and smock destined to spend most of their time together are among the rich and charming matched sets that the coming of autumn has inspired. The destiny of hats appears to be settled in the beginning by their creators, who either provide them with a bag, a scarf or a smock as life companions or send them out well equipped to conquer the world alone. The gorgeous piece of headwear shown in the picture might hold its own untended anywhere but it calls for a companion piece equally splendid. It could not tolerate a rival below its level, and so the safe course was to provide a garment to match.

It does not need a pretty Russian face to point out that this set is a Russian inspiration, but the two go well together. Black satin provides the background for embroidery in an involved and beautiful pattern that almost covers the hat and goes far on the smock. It proves to be an intricate piece of imagery in which birds

Julia Bottom